

## Kanu Keystone 2013

Intense and brooding with a shade of vivid cerise. Initial whiffs of mint and fynbos, but gradually revealing notes of dark chocolate and cedar spiciness. The palate is full bodied with supple tannins and a definitive line of acidity. Nuances of tobacco leaves, cherry compote and bitter chocolate tantalizes the taste buds, resulting in a dry, lingering finish.

Serve at 19° C. Dry aged Prime rib and soy glazed root vegetables ,braised Brisket and herb dumplings or Stilton and crackers.

**variety :** Cabernet Sauvignon | 36% Cabernet Franc, 31% Malbec, 19% Merlot, 14% Cabernet Sauvignon

**winery :** Kanu Wines

**winemaker :** Johan Grimbeek

**wine of origin :** Stellenbosch

**analysis :** alc : 14.0 % vol rs : 3.1 g/l pH : 3.62 ta : 6.1 g/l so2 : 78 mg/l

**type :** Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**

**pack :** Bottle **size :** 750ml **closure :** Cork

**ageing :** Drinking well on release, but the wine has a potential longevity of 10 years.

**about the harvest:** Date of Harvest: March 2013

Type of Harvest: Hand harvest

**in the cellar :** After being picked at phenolic ripeness, the grapes were lightly crushed and a bleeding (saignée) of some 35% was taken from the pulp. This increased the skin / pulp ratio to enable better extracts and ultimately more structure and concentration. Natural/Wild yeasts were used for fermentation and regular punch downs were done to ensure good colour and tannin extract. The skins were pressed after 20 days. The various components were blended and racked to 300 L French Oak barrels to undergo Malolactic Fermentation. The wine spent another 24 months in barrels, racked out of the oak and given a light egg white fining prior to bottling.

